Whirlpool

30-INCH SET-IN CONTINUOUS-CLEANING ELECTRIC RANGE

Models RS6300XK; RS630PXK

use & care guide

Copy Your Model and Serial Numbers Here

If you need service, or call with a question, have this information ready:

1. **Complete** Model and Serial Numbers (from the plate just behind the oven door).
2. Purchase date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty and the sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company and Phone Number

See the "Cooking Guide" for important safety information.

Your responsibilities...

Proper installation and safe use of the range are your personal responsibilities. Read this "Use and Care Guide" and the "Cooking Guide" carefully for important use and safety information.

Installation

You must be sure your range is...

- installed and leveled in a cabinet and on a floor that will hold the weight;
- installed in a well-ventilated area protected from the weather;
- properly connected to the correct electric supply and grounding. (See "Installation Instructions.")

Proper use

You must be sure your range is ...

- used only for jobs expected of home ranges;
- used only by people who know how to operate it properly
- properly maintained.

Safety

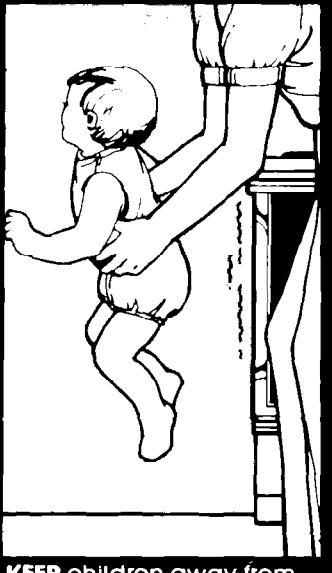
Remove the Consumer Buy Guide label before using your range.

DO NOT allow children to use or play with the range.

DO NOT leave children unattended near the range.

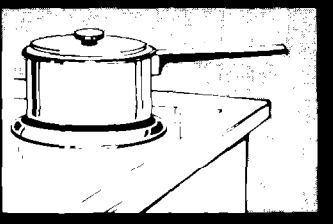
Red surface units and oven heating elements are very hot, but dark units or elements can still be hot enough to burn severely.

DO NOT store things children might want above the range.

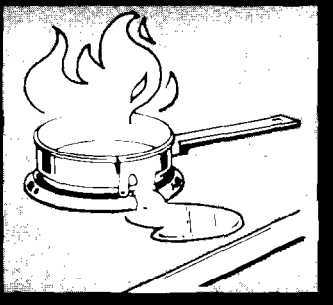


KEEP children away from the oven when it is ON.

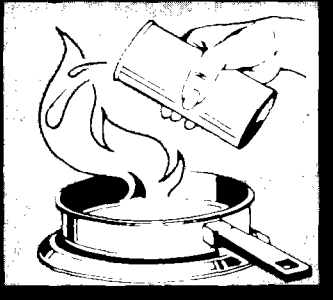
The oven frame, walls, racks and door can get hot enough to cause burns.



KEEP pan handles turned in, but not over another surface unit.



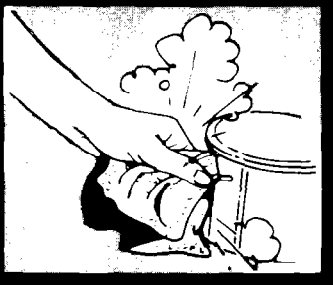
MAKE SURE surface units are off when you are finished, and when you aren't watching.



DO NOT use water on grease fires.

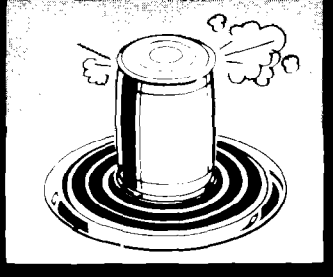
DO NOT line reflector bowls with foil. Shock or fire hazard can result.

DO NOT use a towel or other bulky cloth as a pot holder.



DO NOT use a wet pot holder. Steam burns can result.

DO NOT wear loose or hanging garments when using the range.

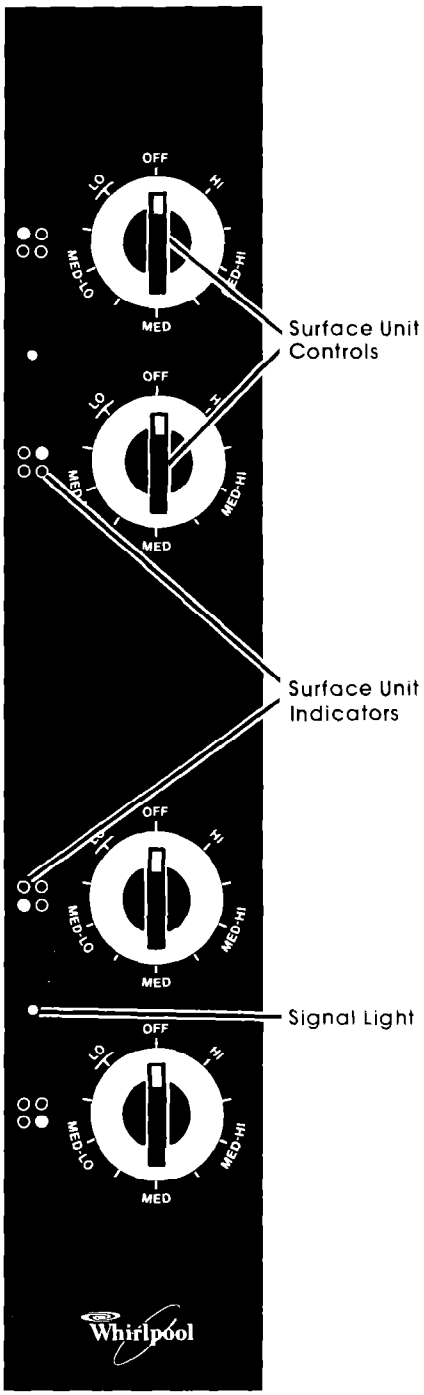


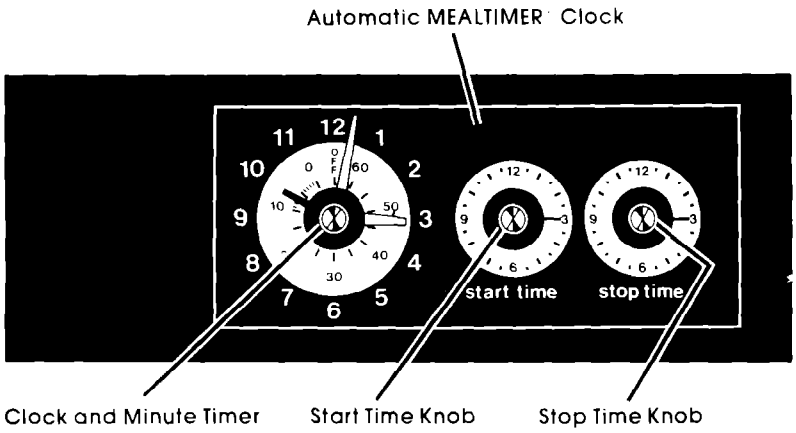
DO NOT heat unopened containers. They can explode.

• FOR YOUR SAFETY •

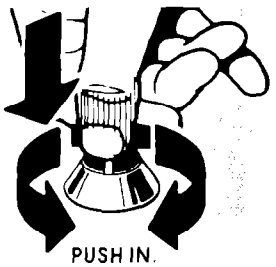
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

Using your range





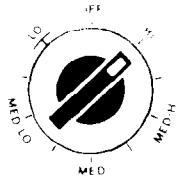
SURFACE UNIT CONTROLS



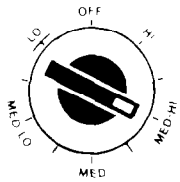
Control knobs **must be pushed in before turning** them to a setting. They can be set anywhere between HI and OFF.

One of the signal lights will glow when a surface unit is on. Be sure all lights are off when you are not cooking.

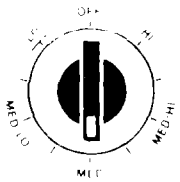
Until you get used to the settings, use the following as a guide.



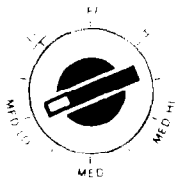
Use HI to start foods cooking or to bring liquids to a boil.



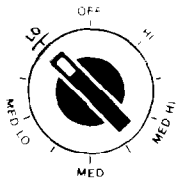
Use MED-HI to hold a rapid boil or to fry chicken or pancakes.



Use MED for gravy, puddings and icings or to cook large amounts of vegetables.



Use MED-LO to keep food cooking after starting it on a higher setting.



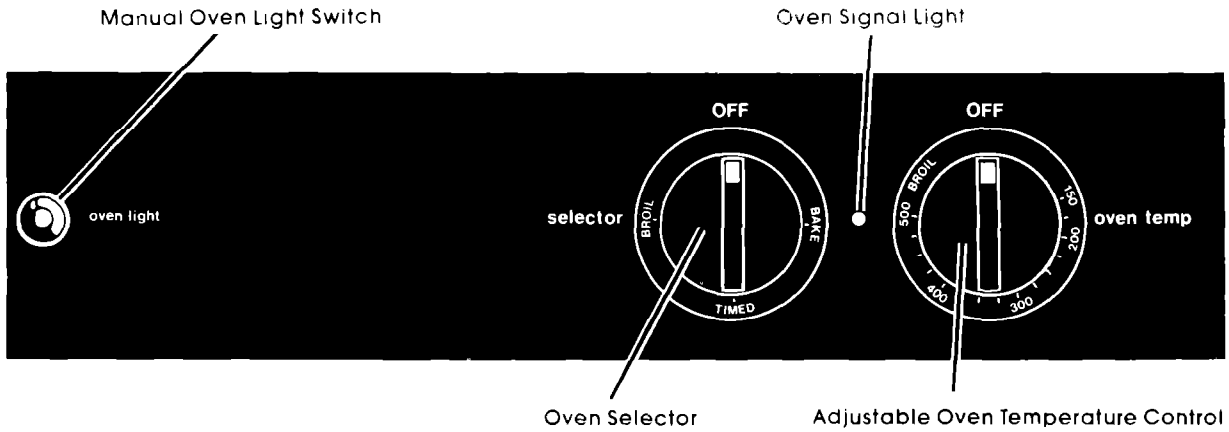
Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

SURFACE UNITS:

Element will be black during cooking if contact with bottom of pan is good. Element will not turn red if good contact is made.

See "The Accessory Canning Kit" (page 9) and your "Cooking Guide" for important utensil information.

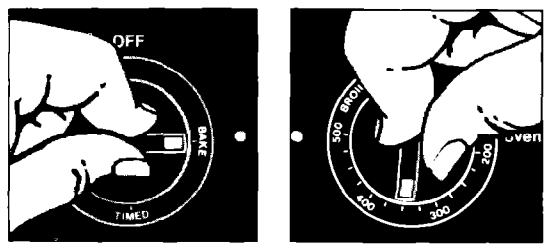
Tmk



OVEN CONTROLS

BAKING

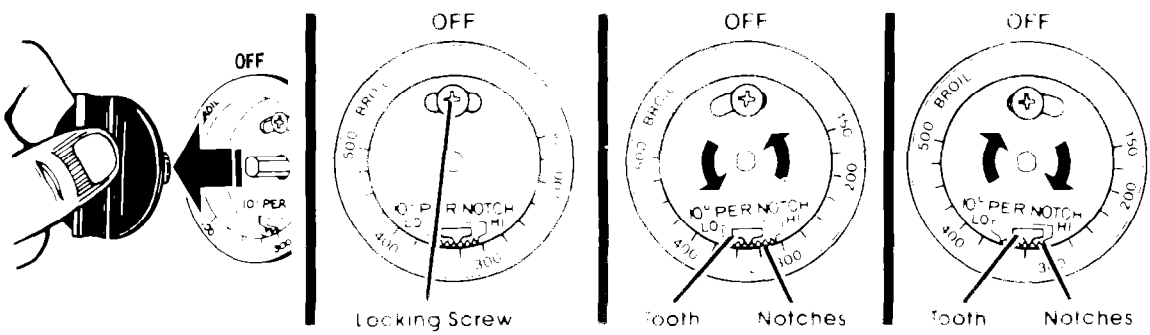
1. Put oven racks where you want them. (See page 6 for suggestions.)
2. Set Oven Selector to BAKE.
3. Set Oven Temperature Control to the baking temperature you want.
4. Let the oven preheat until the Signal Light goes off.
5. Put food in the oven.
6. When done baking, turn both knobs to OFF.



During baking, the elements will turn on and off to help hold the oven temperature at the setting. (The top element will never turn red, but will be hot.) The Signal Light will turn on and off with the elements.

RESETTING THE OVEN TEMPERATURE CONTROL

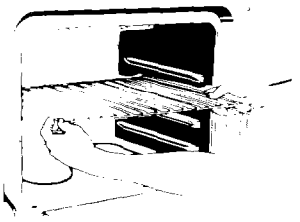
Does your new oven seem to be hotter or colder at the same settings than your old oven? The temperature setting in your old oven may have changed gradually over the years. The accurate setting of your new oven can seem different. If you think the oven temperature needs adjusting, follow these steps:



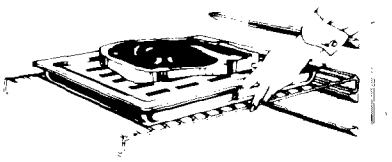
1. Pull out the center of the Oven Temperature Control.
2. Loosen the locking screw.
3. To lower the temperature, move black ring so tooth is closer to LO. Each notch equals about 10 F (5 C).
4. To raise the temperature, move black ring so tooth is closer to HI. Each notch equals about 10 F (5 C).

Tighten the locking screw. Replace the knob.

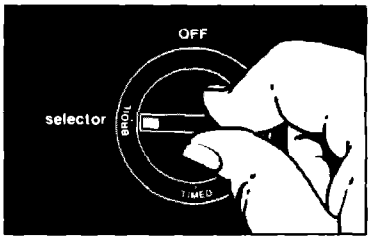
BROILING



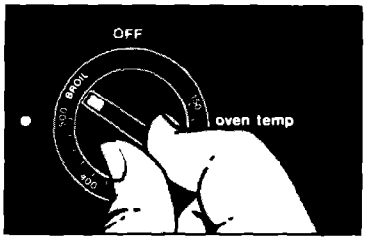
1. Place the rack where you want it for broiling. (See below for suggestions.)



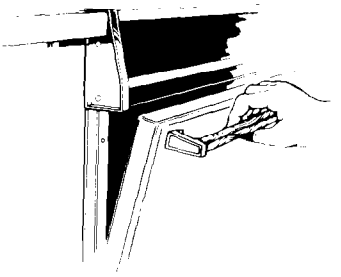
2. Put broiler pan and food on the rack



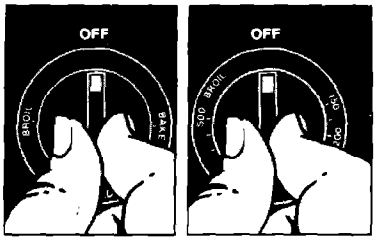
3. Set Oven Selector to BROIL.



4. Set Oven Temperature Control to BROIL. (Set on a lower temperature for slower broiling. See below.)



5. During broiling the oven door must be partly open. A built-in stop will hold it there



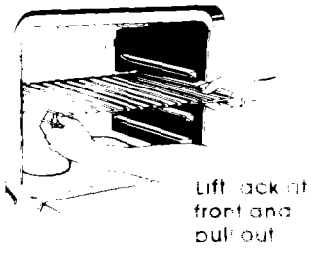
6. When broiling is done turn both knobs to OFF

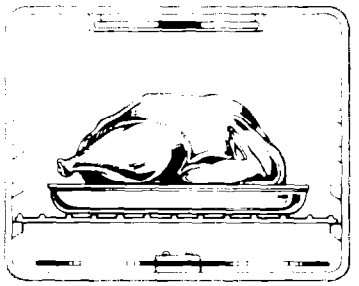
Broiling can be slowed by setting the Oven Temperature Control to a setting lower than BROIL. When it's on BROIL, the broil element is on all the time. When it's on a temperature, the element turns off and on. The lower the temperature setting, the shorter are the times when the element is on.

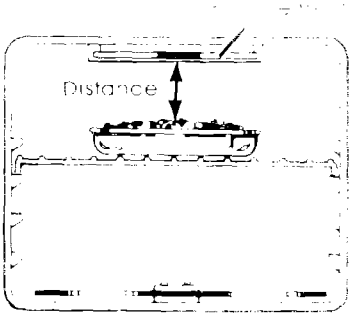
The Oven Selector Knob must be on BROIL and the door partly open for all broiling temperatures.

OVEN RACK POSITIONS

Position racks before turning on the oven.







BAKING OR ROASTING

Food for baking or roasting should be placed in the center of the oven.

Always leave at least 1½ to 2 inches (4-5 cm) between the sides of a pan and the oven wall and another pan. For more information see the "Cooking Guide."

BROILING

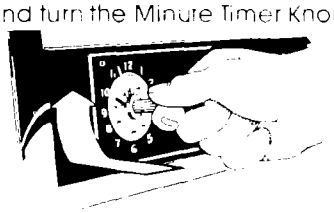
Adjust the top rack so the food to be broiled is at a suggested distance from the broil element (See page 7.) ALWAYS broil with the door open to the broil-stop.

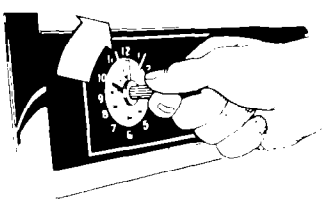
Suggested oven-rack positions and broiling times for different kinds of meats.

Food	Description	Inches (cm) from top of food to Broil Element	Approximate Minutes – Selector set to BROIL 1st side	2nd side
Beef Steaks				
Rare	1" (2.5 cm)	3" (8 cm)	7-9	3-5
Medium	1" (2.5 cm)	3" (8 cm)	9-11	4-7
Well done	1" (2.5 cm)	3" (8 cm)	11-13	5-7
Beef Steaks				
Rare	1½" (4 cm)	4"-5" (10-13 cm)	13-15	6-8
Medium	1½" (4 cm)	4"-5" (10-13 cm)	17-19	8-10
Well Done	1½" (4 cm)	4"-5" (10-13 cm)	19-21	14-16
Hamburgers	½" (1 cm)	3" (8 cm)	6-8	4-5
Lamb Chops				
Medium	1" (2.5 cm)	3" (8 cm)	6-8	4-5
Ham slice precooked or tendered	¾"-1" (1-2.5 cm)	3" (8 cm)	6-8	4-5
Canadian Bacon	½" (1 cm)	3" (8 cm)	6	4
Pork Rib or Loin Chop Well done	¾"-1" (2-2.5 cm)	4"-5" (10-13 cm)	15	10
Chicken	2-3 lb. (1-1.5 kg) cut in half	7"-9" (18-23 cm)	25-30	10-12
Fish	whole	3" (8 cm)	11-16	9-14
	fillets	3" (8 cm)	7-8	5-7
Liver	½"-1" (1-2 cm)	3" (8 cm)	3	3
Frankfurters		4"-5" (10-13 cm)	6-7	4-5

SETTING THE CLOCK

Push in and turn the Minute Timer Knob to set the Clock.



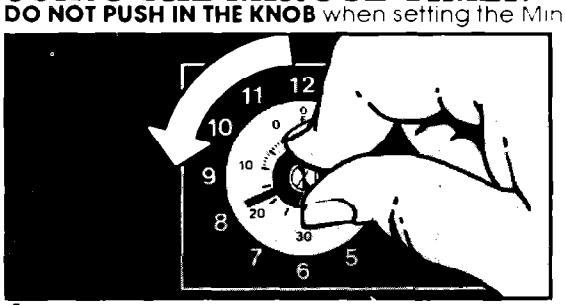


1 **Push in Minute Timer Knob and turn clockwise** until clock shows the right time of day.

2. **Let the Minute Timer Knob pop out.** Turn counterclockwise until the Minute Timer dial shows OFF. **The clock setting will change if you push in when turning.**

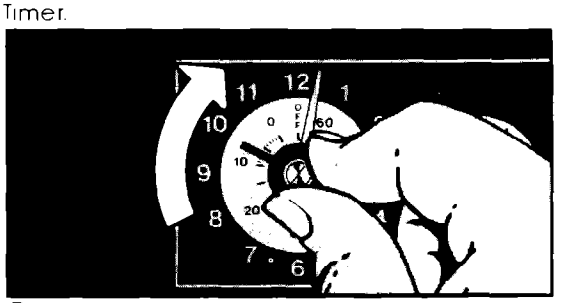
USING THE MINUTE TIMER

DO NOT PUSH IN THE KNOB when setting the Minute Timer.



1. **Without pushing it in,** turn the Minute Timer Knob until the hand passes the setting you want.

PUSHING IN AND TURNING THE KNOB CHANGES THE CLOCK SETTING.



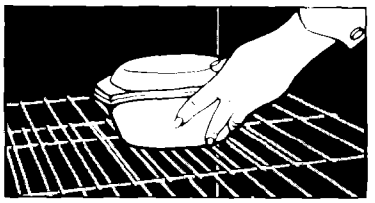
2. **Without pushing in,** turn the knob back to the setting you want.

3. When the time is up, a buzzer will sound. To stop the buzzer, turn the dial to OFF **without pushing in the knob.**

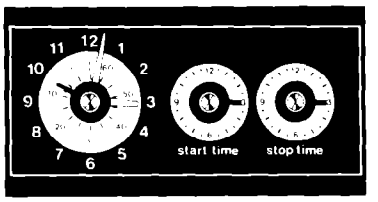
USING THE AUTOMATIC MEALTIMER* CLOCK

The Automatic MEALTIMER Clock is designed to turn the oven on and off at times you set...even when you are not around.

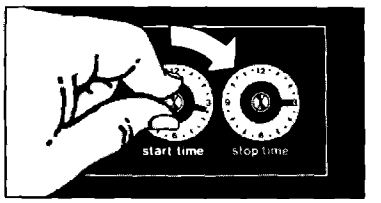
To start and stop baking automatically:



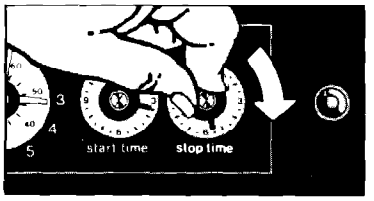
1. Put the racks where you want them and place the food in the oven.



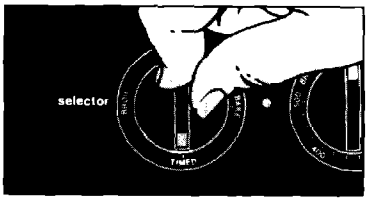
2. Make sure the clock is set to the right time of day.



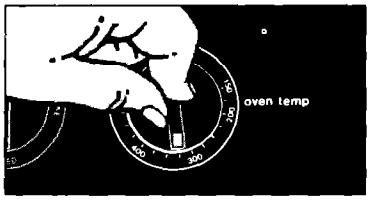
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



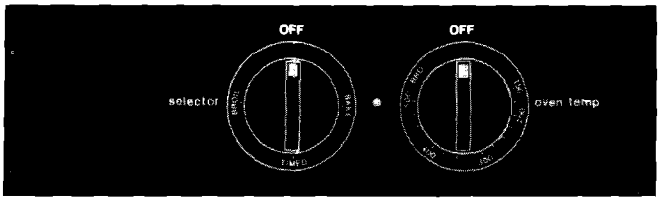
4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



5. Set the Oven Selector on TIMED.



6. Set the Oven Temperature Control on the baking temperature you want.



7. After baking is done, turn both knobs to OFF.

8. To stop the oven before the preset time, turn both knobs to OFF.

To stop baking automatically:

1. Put the racks where you want them and place the food in the oven.
2. Make sure the clock is set to the right time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Selector on TIMED.
5. Set the Oven Temperature Control on the baking temperature you want.
6. After baking is done, turn both knobs to OFF.
7. To stop the oven before the preset time, turn both knobs to OFF.

SPECIAL CAUTION:

Use foods that will not go bad or spoil while waiting for cooking to start. Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.

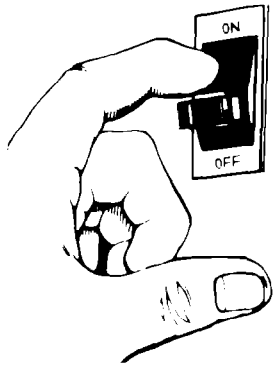
Smoked or frozen meats may be used, so can vegetables, fruits and casserole-type foods. Vegetables can be cooked in a covered baking dish with about a half-cup (118 mL) of water for 1 to 1½ hours.

Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.

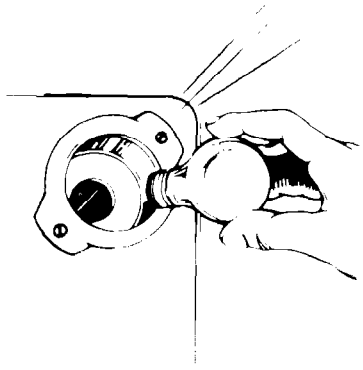
THE OVEN LIGHT

The oven light will come on when you open the oven door or when you push the **Oven Light** Switch. Close the oven door or push the switch again to shut off the light.

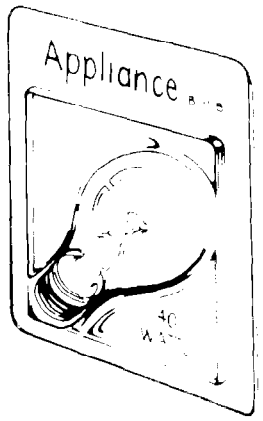
To replace the light bulb:



1. Turn off the electric power at the main power supply.

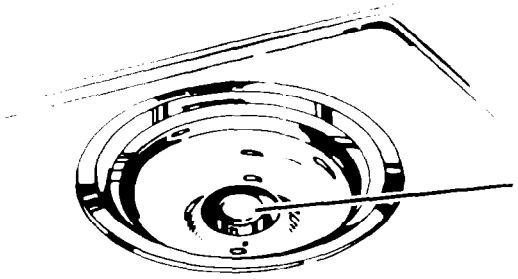


2. Remove the light bulb from its socket.



3. Replace the bulb with a 40-watt **appliance** bulb available from most grocery, variety and hardware stores. Turn electrical power back on at the main power supply.

THE OVEN VENT



When the oven is on, hot air and moisture escape through a vent under the right rear surface unit. The vent is needed for air circulation in the oven.

Do not block the vent. Poor baking can result.

THE OPTIONAL ROTISSERIE

If you would like a rotisserie for your oven, you can order a kit (Part No. 261880) from your dealer. The kit includes easy installation instructions.

ACCESSORY CANNING KIT (Part No. 242905)

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

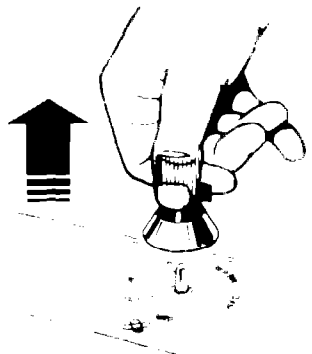
If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care Service Company.

Use only flat-bottomed utensils for best results and to prevent damage to the range. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended. See the "Cooking Guide" for important utensil information.

SEE THE "COOKING GUIDE" FOR IMPORTANT CANNING INFORMATION

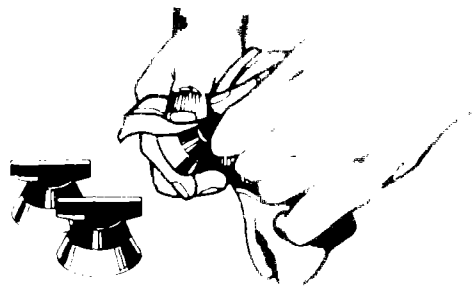
Cleaning and caring for your range

CONTROL PANELS AND KNOBS

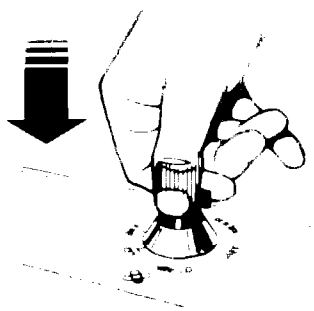


1. First make sure knobs are set to OFF then pull knob straight off

2. Use warm soapy water ... wipe the panel. Rinse ... dry



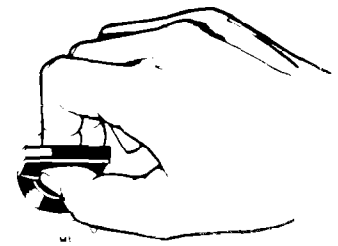
3. Wash knobs in warm soapy water. Rinse well and dry



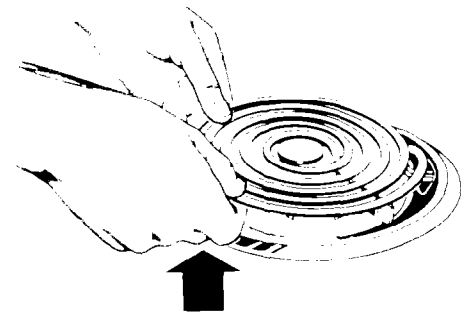
4. Push the knob straight ... Mark ... points to OFF

SURFACE UNITS AND REFLECTOR BOWLS

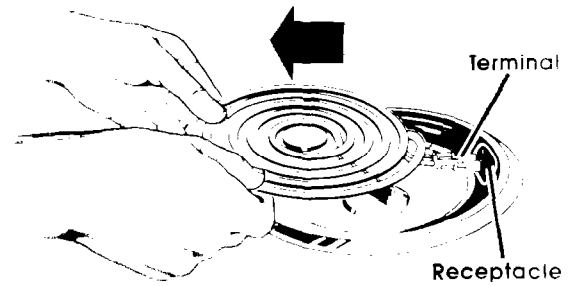
REMOVING



1. Be sure ... face units are **OFF** and **COOL.**



2. Lift the edge of the unit opposite the receptacle just enough to clear the reflector bowl

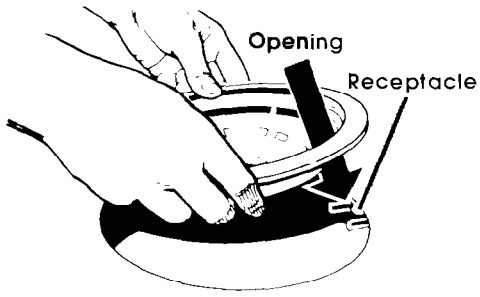


3. Pull the unit straight away from the receptacle

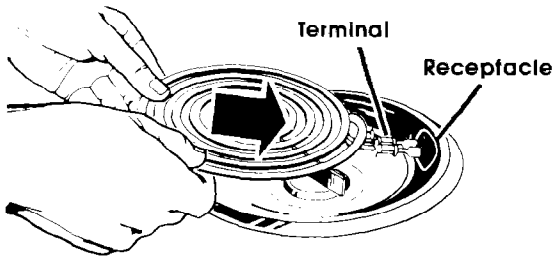
4. Lift out the reflector bowl

REPLACING

1. Be sure surface unit controls are **OFF.**



2. Line up opening in the reflector bowl with the surface unit receptacle.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle.

4. While pushing the surface unit terminal into the receptacle, lift a little on the edge of the unit nearest the receptacle.
5. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Use of foil can cause shock or fire hazard.

Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

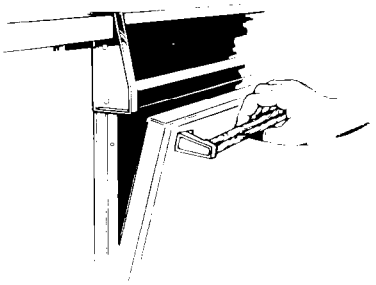
If a reflector bowl gets discolored, some of the utensils used may not be flat enough. Or some may be too large for the surface unit. In either case, some of the heat that is meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

CLEANING CHART

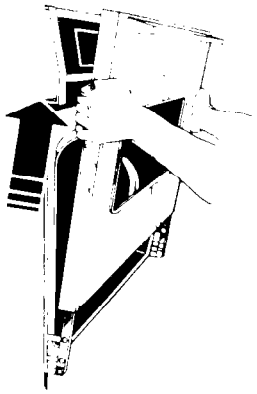
PART	WHAT TO USE	HOW TO CLEAN
Outside of range	Soft cloth, warm soapy water Nylon or plastic scouring pad for stubborn spots	• Wipe off regularly when range is cool. • Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. • Do not use abrasive or harsh cleansers
Surface units	No cleaning required	• Spatters or spills will burn off. • Do not immerse in water.
Control knobs	Warm, sudsy water and bristle brush	• Wash, rinse and dry well. • Do not soak.
Chrome reflector bowls	Automatic dishwasher or warm, soapy water or plastic scrubbing pad	• Clean frequently. • Wash with other cooking utensils. • Do not use harsh abrasives.
Aluminum broiler pan and grid	Warm, soapy water or soapy steel wool pads	• Wash with other cooking utensils.
Surface unit control panel	Warm, soapy water	• Wash, rinse and dry with soft cloth.
Oven control panel	Warm, soapy water Commercial glass cleaner	• Wash, rinse and dry with soft cloth. • Follow directions provided with cleaner.
Oven racks	Warm, soapy water or soapy steel wool pads	• Wash, rinse and dry. Use steel wool pads for stubborn areas.
Oven door glass	Warm, soapy water or plastic scrubbing pad Commercial glass cleaner	• Make certain oven is cool. Wash, rinse and dry well with soft cloth. • Follow directions provided with cleaner.
Continuous-cleaning oven	Warm, soapy water or soapy scrubbing pad Heavy-duty aluminum foil available at grocery stores or order Part No. 241430 from your Whirlpool dealer or your TECH-CARE® service representative Most fat spatters on the Continuous Cleaning porcelain-enamel interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations	• Clean stubborn spots or stains. Rinse well with clean water. • Place strip of aluminum foil on bottom of oven to catch spillovers. • **Do not use commercial oven cleaners.**

THE OVEN DOOR

REMOVING

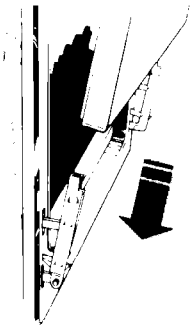


Open the door to the first stop



Hold the door at both sides and lift it **at the same angle it is in.**

REPLACING



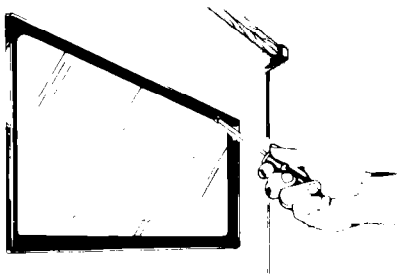
Fit the bottom corners of the door over the ends of the hinges

Push the door down evenly. The door will close only when it is on the hinges correctly

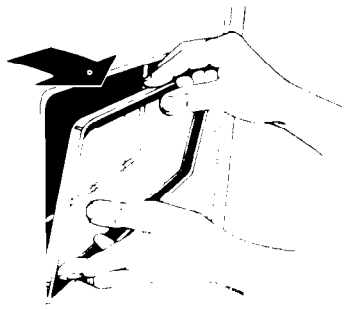
THE OUTER OVEN WINDOW

If your range has an oven window instead of the black glass door, the outer glass and frame can be removed for cleaning. **DO NOT take apart a black glass door.**

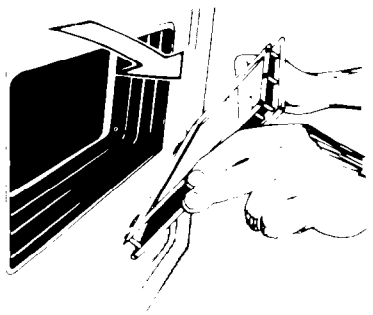
REMOVING



With the door closed, remove the screws from the top of the outer window frame.

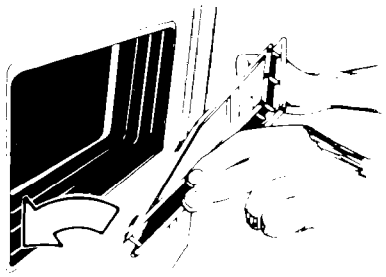


Tip the window and frame out from the top slightly.

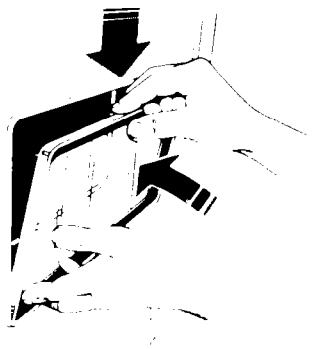


Lift up on both sides of the frame

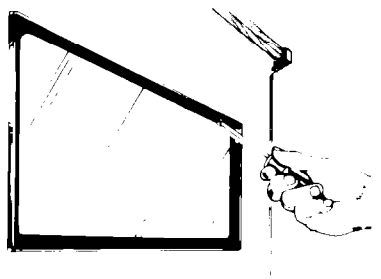
REPLACING



Fit the bottom tabs of the frame into the bottom of the window opening



Push the top of the frame into the opening while pushing down.



Replace the screws

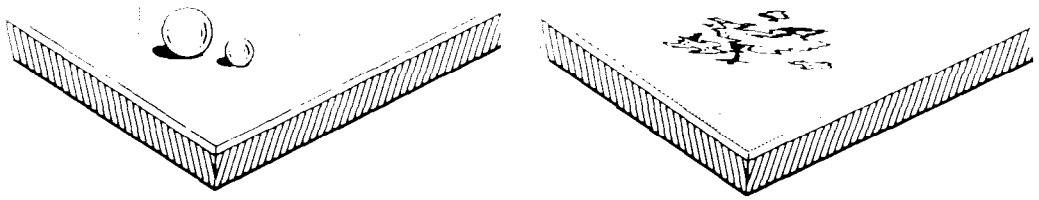
THE CONTINUOUS-CLEANING OVEN

Standard oven walls are coated with smooth porcelain-enamel. Your continuous-cleaning oven walls are coated with a special, rougher porcelain-enamel.

A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high baking temperatures** (350 -475 F. 176 -231 C) so the oven can return to a presentably clean condition.

Fat Spatter
Beads Up
Turns Black

Fat Spatter
Spreads Out,
Burns Away



Standard porcelain-enamel

Continuous-cleaning porcelain-enamel

USING FOIL

Using foil on the oven bottom is recommended **only if the foil is used properly.** Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.

Lift **the cool bake element** slightly to lift the feet off the oven bottom.

Slide the foil under the bake element.

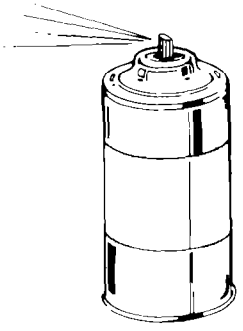
Make sure foil is centered long enough to start up both sides and without wrinkles.

For proper baking, lower the bake element **so all feet rest solidly on the foil.**

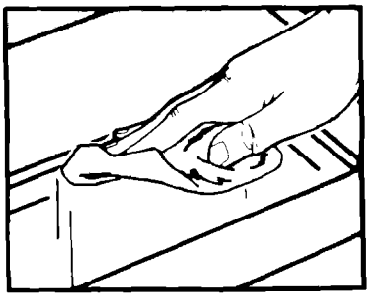
TIPS

1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil on the oven bottom according to instructions. Spillovers do not burn away and may stain the bottom.

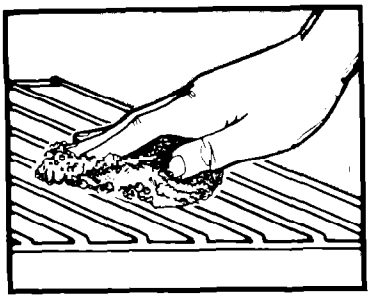
HAND CLEANING



DO NOT USE OVEN CLEANING PRODUCTS. Some can be trapped in the porcelain-enamel surface and give off harmful fumes.



WINDOW – Keep clean with hot sudsy water. Do not use steel wool or abrasive cleansers. Use a plastic scouring pad for stubborn spots. Rinse well.



RACKS – Use a soapy steel-wool pad for best results. Rinse well.

WALLS AND DOOR – Wash with hot soapy water. Use a soapy steel-wool pad or plastic scouring pad for stubborn spots. Rinse well.

If you need service or assistance, we suggest you follow these four steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix yourself without tools of any kind.

If nothing operates:
- Is the range plugged into an operating outlet or wired into a live circuit with the proper voltage? (See **Installation Instructions.**)
- Have you checked the main fuse or circuit-breaker box?

If the oven will not operate:
- Is the Oven Selector Knob turned to a setting (BAKE or BROIL, but not TIMED)?
- Is the Oven Temperature Control turned to a temperature setting?

If surface units will not operate:
- Have you checked the main fuse or circuit-breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface unit control knob or knobs will not turn:
- Did you push in before trying to turn?

If soil is visible on continuous-cleaning oven finish:
- The special finish is designed to gradually reduce oven soil during normal baking or roasting. It is not designed to keep your oven spotless...only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than oven walls. Soil will be more visible on the door than other areas in the oven. See page 14, "Hand Cleaning."

If cooking results aren't what you expect:
- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Does the oven temperature seem too low or too high? See page 5, "Resetting the oven temperature control."
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms?
- Do the cooking utensils fit the surface unit being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call the Whirlpool COOL-LINE® service assistance telephone number. Dial free from:

Continental U.S. ..... (800) 253-1301
Michigan ..... (800) 632-2243
Alaska & Hawaii ..... (800) 253-1121

and talk with one of our trained Consultants. The Consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...

Whirlpool TECH-CARE FRANCHISED SERVICE

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES-HOUSEHOLD-MAJOR-SERVICE & REPAIR

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

ELECTRICAL APPLIANCES-MAJOR-REPAIRING & PARTS

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

WASHING MACHINES, DRYERS & IRONERS-SERVICING

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

4. If you have a problem ...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert F. Gunts, Vice President
Whirlpool Corporation
Administrative Center
2000 US-33 North
Benton Harbor, MI 49022

If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right because they are made to the same exacting specifications used to build every new Whirlpool appliance.

Whirlpool
Home Appliances

Benton Harbor, Michigan. Automatic Washers. Clothes Dryers. Freezers. Refrigerator-Freezers. Ice Makers. Dishwashers. Built-in Ovens and Surface Units. Ranges. Microwave Ovens. Compactors. Room Air Conditioners. Dehumidifiers. Central Heating and Air Conditioning Systems.

Part No. 311410 Rev. B

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